

## **Historic, archived document**

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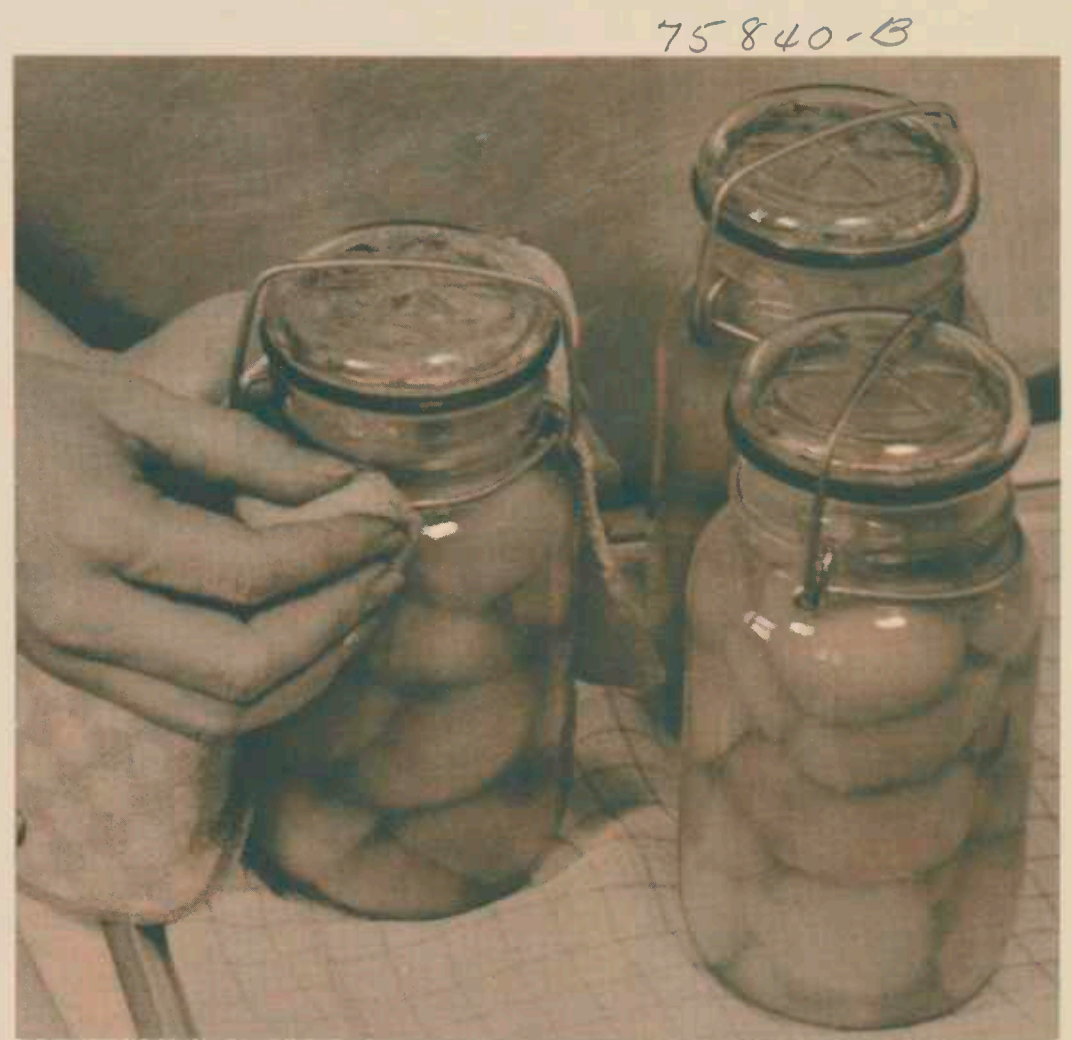
# HOME CANNING *Fruits*

## IN AND OUT OF BOILING WATER BATH



- Place jars in boiling water bath... cover. When water boils briskly, start counting time.

- Time's up! Remove jars snap side clamp tight.



- Set jars out to cool away from drafts or sudden cold.

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